

BRUNCH MENU

WEEKENDS & PUBLIC HOLIDAYS | 10.30AM - 3.00PM

S H A R E

KELLY GALWAY OYSTERS (IE) family-owned, served with yuzukoshō mignonette	HALF-DOZEN 46
5J IBÉRICO HAM (50G) acorn-fed, shoulder cut	28
HOUSE-MADE DUCK RILLETTES (120G) pickled vegetables, sourdough	14
ARTISANAL CHEESE selection of five	19
HEIRLOOM SOURDOUGH served with a side of house-made butter	6

L I G H T

CHIA SEED PUDDING hazelnut granola, wild honeycomb, fresh berries	16
AÇAÍ BOWL tropical fruits, granola, toasted coconut	19
IBÉRICO HAM TARTINE piperade, ricotta spread, sourdough	22
SAUTÉED MUSHROOMS TARTINE truffle salpicon, shaved seasonal truffles, sourdough	18
SALT-BAKED BEETROOT MEDLEY stracciatella, wild honey, tomatoes on the vine	24
WARM SPINACH SALAD poached egg, pine nuts, brown butter vinaigrette	18

E G G S

EGGS BENEDICT cornflake muffin, onsen cage-free eggs, applewood-smoked bacon, light hollandaise	23
EGGS NORWEGIAN cornflake muffin, onsen cage-free eggs, smoked salmon, light hollandaise	24
THE WHITE RABBIT FRY UP cage-free eggs any style, applewood-smoked bacon, roasted cherry tomatoes, sourdough toast	24
SMOKED TROUT FRITTATA uni crème fraîche, Shadi Schrenckii caviar, yukon gold potatoes	32
SMASHED AVOCADO TOAST onsen cage-free eggs, tomatoes on the vine, sourdough	22



E N T R É E S

WAGYU QUARTER POUNDER brioche bun, free-range egg, homemade ketchup, chips	32
GREEN APPLE & BRIE SOUFFLE PANCAKE served in a pan, maple syrup <i>please allow for 20 mins waiting time</i>	20
LOBSTER & KOMBU LINGUINE half Atlantic lobster, crustacean oil, scallions	52
CLASSIC FISH & CHIPS hake, triple-cooked chips, tartar sauce, romaine	32
GNOCCHI DE POMME DE TERRE king edward potatoes, light truffle jus, shaved seasonal truffle	32
LOBSTER GRILLED CHEESE SANDWICH diced lobster, five cheeses, sriracha mayonnaise, sourdough toast	26
ROAST OF THE DAY ask your server for the weekly special	



K I D S

FISH & CHIPS	14
BUCATINI BOLOGNAISE	16
MAC & CHEESE	14
SCRAMBLED EGGS AND HAM	12

A D D - O N S

PAIR OF CAGE-FREE EGGS, ANY STYLE	8	SAUTÉED FIELD MUSHROOMS	10
PAIR OF KIELBASA SAUSAGES	14	TRUFFLE FRIES	14
APPLEWOOD-SMOKED BACON (120G)	16	SMOKED SALMON (100G)	14
		HALF AVOCADO	8

## DESSERTS

### MADELEINES

orange curd, made à la minute  
please allow for 20 mins waiting time

5 / PAIR

### MACERATED FRESH BERRIES

yoghurt, lychee sorbet

16

### RAISIN BREAD & BUTTER PUDDING

rum, vanilla sauce, strawberries

15

### LEMON MASCARPONE CRÈME

fromage blanc sponge, strawberry balsamic sorbet

16

### CRÊPES SUZETTE '18

served two-ways tableside, Grand Marnier,  
yoghurt mousse

22

## BUBBLY

GLS / BTL

BOIZEL BRUT RÉSERVE NV, ÉPERNAY 18 / 108

DEVAUX "CUVÉE D" NV, CÔTE DES BAR 128

DEVAUX CUVÉE ROSÉE NV, CÔTE DES BAR 145

## WINES BY THE GLASS

GLS / BTL

### White

TABALÍ RESERVA SAUVIGNON BLANC 2017,  
LIMARÍ VALLEY 14 / 80

LIS NERIS PINOT GRIGIO 2015,  
SAN LORENZO, FRIULI 16 / 90

### Rosé

CHÂTEAU DE BERNE, ESPRIT  
MÉDITERRANÉE ROSÉ 2017, PROVENCE 12 / 70

### Red

ALAMOS MALBEC 2016, UCO VALLEY 15 / 85

EL BRINDIS BY FRANCK MASSARD 2015,  
MONTSANT 16 / 90

Ask your server for our full wine list

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## PAPA PALHETA COFFEE

SINGLE SHOT 6

DOUBLE SHOT (WHITE / BLACK) 7

AFFOGATO 9

## A . MUSE PREMIUM TEA

SILVER NEEDLE 9

RIESLING TEA 8

ASIAN SUNSET / EMERALD MINT 7  
HOJICHA / EARL GREY / BREAKFAST BREW

CAFFEINE-FREE GINGER HIBISCUS 7

## JUICES & MOCKTAILS

KIARA 9  
kaya, pineapple, lemon, soda & fresh basil

OLIVIA 9  
cranberry, guava, orange, lemon, bitter lemon,  
grenadine & fresh rosemary

FRESHLY SQUEEZED JUICE 8  
orange / green apple / pineapple / grapefruit

## GIN & TONICS

TRADITIONAL LONDON DRY 19  
Bluecoat & house tonic

SIMPLE & HONEST 17  
Death's Door & East Imperial tonic

FLORAL & ELEGANT 18  
Hendrick's & house tonic

COMPLEX & UNEXPECTED 20  
The Botanist & East Imperial tonic

THE NEW CLASSICS 16  
Gin Mare & East Imperial tonic

Ask your server for our full gin selection

## CHAMPANGE & GIN COCKTAILS

WHITE PEACH BELLINI 15  
prosecco, peach schnapps, white peach

MIMOSA 18  
champagne, orange juice

SOUTH SIDE 18  
lime juice, mint leaves

RED SNAPPER 18  
tomato & lemon juice, Tabasco, Worcestershire, salt & pepper

ELDERFLOWER GRAPEFRUIT FIZZ 18  
grapefruit & lime juice, elderflower syrup, club soda

PIMM'S CUP 18  
Pimm's No.1, orange, lemon, cucumber, Sprite, ginger ale

ALL PRICES ARE SUBJECT TO GST & SERVICE CHARGE  
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